

**You will need:** a large bowl; a 13-by-9-inch baking dish; aluminum foil; two minced garlic cloves; a pound of ricotta cheese; two boxes of frozen spinach, thawed with the liquid squeezed out; five handfuls of grated Parmesan cheese; an egg; two jars of tomato sauce; a box of no-boil lasagna noodles; a pound of mozzarella cheese, sliced



Heat the oven to **350 degrees Fahrenheit** (it will take at least 20 minutes to warm up). **Mix together** the garlic, ricotta, spinach, half of the Parmesan, and the egg in the bowl until smooth.



**Spread a fifth of the tomato sauce** on the bottom of the baking dish.



**Overlap a quarter of the noodles in a layer** on top of the sauce. It's OK if they don't completely cover the surface area.



**Spread a fifth of the tomato sauce** on top of the noodles.



**Dollop a third of the ricotta mixture** in a few spots over the noodles and flatten the dollops (the ricotta mixture will spread out when it heats up). **Lay a quarter of the mozzarella** on top.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

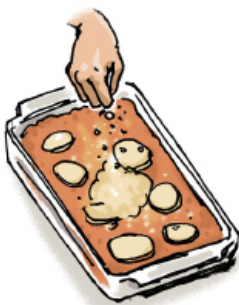
Illustrations by Bill Russell. Find this online at [www.chow.com/stories/11921](http://www.chow.com/stories/11921).

Step  
6



Repeat the process by laying a quarter of the noodles **in the opposite direction** than you did before, top with a fifth of the **tomato sauce**, a third of the **ricotta mixture**, and a quarter of the **mozzarella**. Repeat once more: a quarter of the noodles in the opposite direction, a fifth of the tomato sauce, the last third of the ricotta, and a quarter of the mozzarella.

Step  
7



**Cover** with the last quarter of the noodles, **top** with the last fifth of the tomato sauce and last quarter of the mozzarella, and **sprinkle with the remaining Parmesan**.

Step  
8



**Cover** the baking dish with **aluminum foil** and bake until the lasagne is bubbly around the edges, about **35 minutes**.

Step  
9



**Remove the foil** and bake another **15 minutes**, until the top is **bubbly and light golden brown**. Let the lasagne **rest 10 to 15 minutes** before slicing, or it will be too runny.

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